

FP501021 MUK Rev 2

morphy richards®

smart ideas for your home



Soup Maker Compact



Please read and keep these instructions for future use



For competitions, product hints and tips and more join us at



www.morphyrichards.co.uk/blog



www.facebook.com/morphyrichardsuk



[@loveyourmorphy](https://twitter.com/loveyourmorphy)

www.morphyrichards.com

* Register online for your 2 year guarantee. See the back of this instruction book for details (UK and Ireland customers only).

Health And Safety

The use of any electrical appliance requires the following common sense safety rules. Please read these instructions carefully before using the product.

- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- This appliance shall not be used by children. Keep the appliance and its cord out of the reach of children. Children shall not play with the appliance.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- This appliance is intended to be used in household and similar applications such as: farm houses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments. It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- If the supply cable is damaged, it must be replaced with a special cable assembly available from the manufacturer or its service agent in order to avoid a hazard.
- **WARNING:** The mixing blades are very sharp. Handle with care when using and cleaning. For care and cleaning refer to page 15.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.

In addition, we offer the following safety advice.

Location

- Always locate your appliance away from the edge of a worktop.
- Ensure that the appliance is used on a firm, flat surface.
- Do not use the appliance outdoors, or near water.

Mains Cable

- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the mains cable hang over the edge of a worktop where a child could reach it.
- Do not let the cable run across an open space e.g. between a low socket and table.
- Do not let the cable run across a cooker or toaster or other hot area which might damage the cable.

Personal Safety

- **WARNING:** To protect against fire, electric shock and personal injury, do not immerse cord, plug and appliance in water or any other liquid.
- **WARNING:** Avoid contact with moving parts.
- Extreme caution must be observed when moving an appliance with hot contents.
- Do not use product with wet or moist hands.

Treating Scalds

- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

Other Safety Considerations

- If the mains lead of this appliance is damaged do not use it. Telephone Morphy Richards helpline for advice.
- The use of accessory attachments not recommended by the manufacturer may cause damage to the unit.
- Do not place the appliance on or near heat sources such as gas or electric stove, ovens, or burners.
- Keep the appliance and the cable away from heat, direct sunlight, moisture, sharp edges and the like.
- When using the unit, ensure the lid is in place before switching on.
- Do not remove the lid until the blade has stopped.
- After one operation cycle, you must allow the appliance to cool down completely, then clean the appliance to prevent burning.
- Do not operate the appliance for making soup continuously.
- Be careful if hot liquid is poured into the Soup Maker as it can be ejected out of the appliance due to sudden steaming.

Electrical Requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

WARNING: THIS APPLIANCE MUST BE EARTHED.

Should the fuse in the mains plug require changing a 13 amp BS1362 fuse must be fitted.

Introduction

Thank you for your recent purchase of the Morphy Richards Soup Maker. Please read this instruction booklet carefully before you use your Soup Maker Compact for the first time.

We've designed your Soup Maker Compact so that it's quick and easy to make homemade soup to your own individual taste, with minimum fuss. All you have to do is place the ingredients needed for your favourite recipe inside your Soup Maker, then it's as simple as selecting either the smooth or chunky soup setting, depending on your preference. A short wait while your Soup Maker Compact blends on the smooth setting and gently cooks the ingredients for perfectly delicious homemade soup. It really couldn't get any simpler!

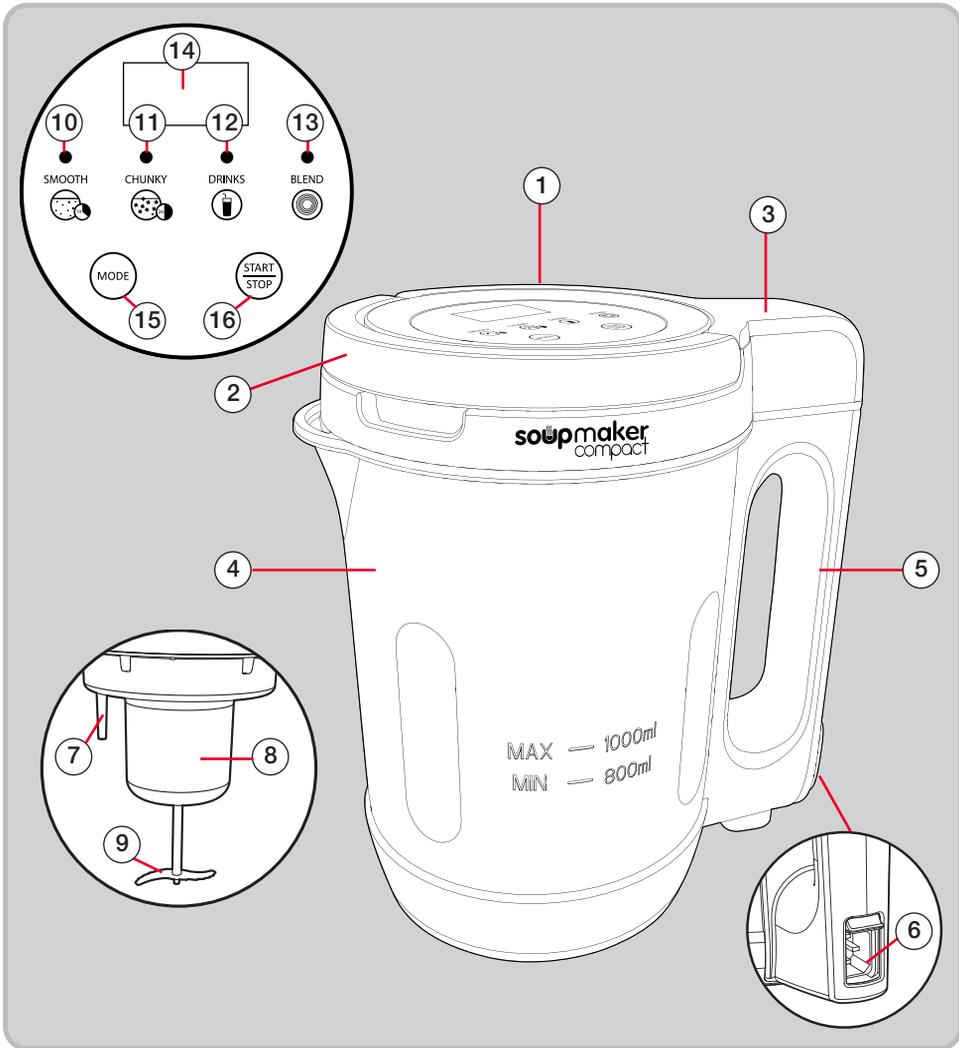
The Soup Maker Compact also has a pause function which allows you to add seasoning, crème fraîche, herbs or cream at any stage during the cooking process. Simply lift the Lid off your Soup Maker - this disconnects the program cycle and stops the blade rotation. Add your seasoning and/or additional ingredients. Refit the Lid and the timer program will restart with the same time left on the program.

Remember to visit www.morphyrichards.co.uk to register your product's two year guarantee.

Contents

Health And Safety	2
Introduction	3
Features	4
Before First Use	5
How To Use Your Soup Maker Compact	5
Using Your Soup Maker Compact	6
LED Screen	7
The Benefits Of Homemade Soup	7
What Makes Your Soup Maker Compact So Special?	7
Recipes	8
Recipes - Soup	9
Recipes - Smoothies	13
Any Questions?	14
A Dream To Clean	15
Contact Us	15
Guarantee	16

Product Overview



Features

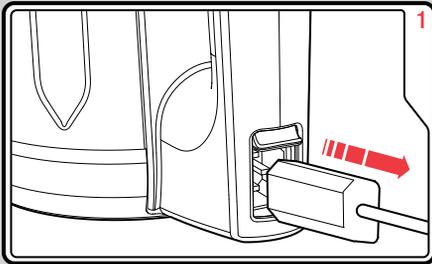
- | | | |
|-------------------|--------------------------------|-------------------------------|
| (1) Control Panel | (7) Over Fill Sensor | (13) Blend Function Indicator |
| (2) Lid Handle | (8) Motor Housing | (14) LED Screen |
| (3) Lid | (9) Blade | (15) Mode Button |
| (4) Jug | (10) Smooth Function Indicator | (16) Select Start/Stop Button |
| (5) Jug Handle | (11) Chunky Function Indicator | |
| (6) Power Socket | (12) Drinks Function Indicator | |

Before First Use

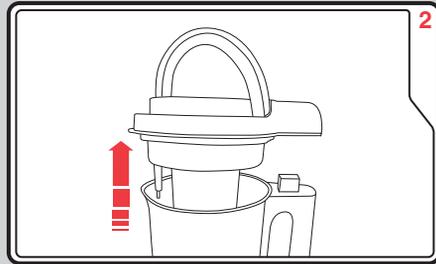
It is important to clean your Soup Maker Compact before first use or if it has not been used for a long period of time. See the 'Dream to clean' section on page 15 for more information.

When you first use your Soup Maker you may notice some smoke/vapour emitting from the Lid, this is normal and is simply grease that is used on some parts of the appliance during the manufacturing process. After using a few times this will stop.

How To Use Your Soup Maker Compact

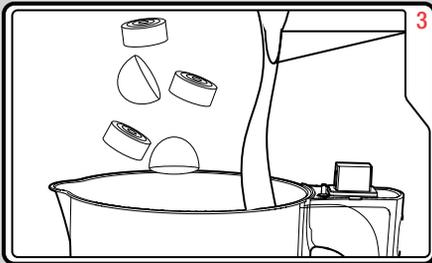


Ensure the Soup Maker Compact is unplugged from the mains.

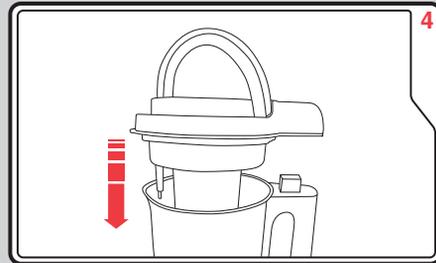


Remove the Lid (3), be careful not to touch the Blade (9).

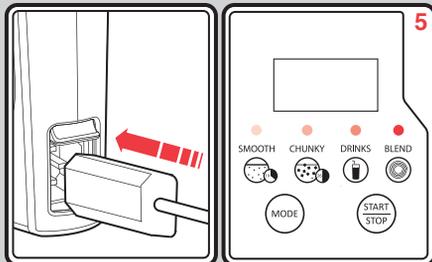
WARNING: Sharp Blades



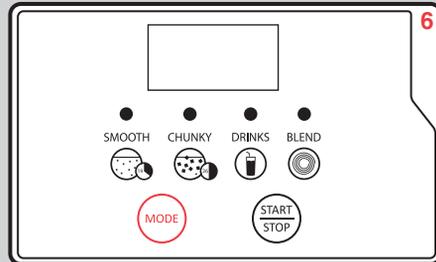
Place all the ingredients into the Jug (4). Add the liquid last, filling up to between the max and min lines marked on the Jug.



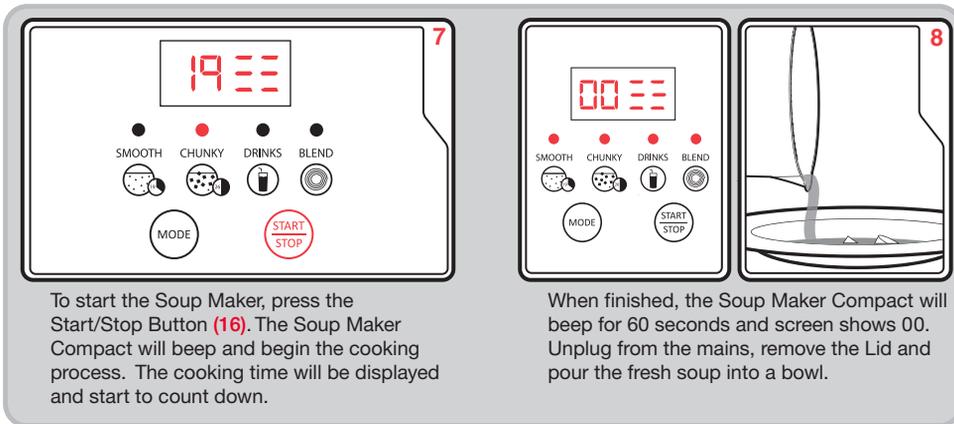
Place the Lid back onto the Jug ensuring it is securely in place.



Plug into the mains. The icons will flash in sequence.



Press the Mode Button (15) to select the required program (see 'Using Your Soup Maker'). The icon will illuminate.



To start the Soup Maker, press the Start/Stop Button (16). The Soup Maker Compact will beep and begin the cooking process. The cooking time will be displayed and start to count down.

When finished, the Soup Maker Compact will beep for 60 seconds and screen shows 00. Unplug from the mains, remove the Lid and pour the fresh soup into a bowl.

Using Your Soup Maker Compact

Your Soup Maker Compact has 4 programs.

Select your choice of program:

Smoothly does it... (10)

The smooth soup program is perfect for delicious soup recipes requiring a smooth consistency, such as roast tomato & basil soup. The program ensures the ingredients are blended to the right consistency and gently cooked at the right temperature. The program lasts for 19 minutes and then your soup is ready to serve and enjoy!

Get chunky! (11)

The chunky soup program is perfect for rustic soup recipes requiring a chunkier consistency, such as French style pistou. The program allows the ingredients to be heated for longer to ensure the chunky ingredients are fully cooked. The program lasts for 26 minutes, and then your soup is ready to serve and enjoy! For chunky soup there is no blending process, just heating. It is therefore recommended that you cut any vegetables into small dice sized pieces. If your soup is a little too chunky after cooking, select the blend function to gain your desired consistency.

Drinks (12)

The juice setting on the Compact Soup Maker is ideal for making smoothies or milkshakes from fresh ingredients. The program lasts for 2 minutes before your drink is ready to serve. The juice setting does not heat the ingredients, so it's perfect for refreshing cold drinks in hot weather.

Note: Do not place ice cubes in the Soup Maker.

A perfect blend! (13)

The blend setting allows you to further blend the soup to your desired consistency, if required. This function works without additional heating of the soup.

To access this function after cooking, select the Blend function with the Mode Button (15) and press and hold the Start/Stop Button (16) to blend.

Add It!

If you have started either of the Smooth or Chunky soup programs and realise you have forgotten to add a certain ingredient or you want to add herbs, spices or additional seasoning, you can. Simply remove the Lid (3) and add the ingredients, then replace the Lid and continue with the program.

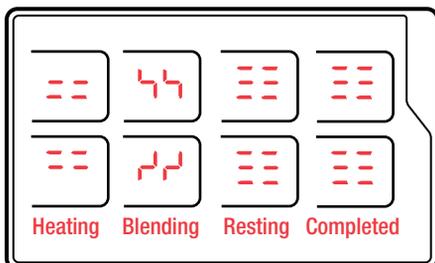
Do not remove the Lid during the blending process to prevent splashing, (see the LED screen section overleaf).

Do not use the function to add large quantities of vegetables or any ingredients that will require the full program time to cook correctly.

labelling="Section-Header">Cancelling Or Changing Programs

If you have selected a program incorrectly and the Start/Stop Button (16) has been pressed, or you want to cancel the program, simply press the Start/Stop Button and hold for 2 seconds, the icons will flash. Press the Mode Button (15) to select the correct program and press the Start/Stop button to restart.

LED Screen (14)



Your Soup Maker Compact utilises 3 different processes to create fresh soups and drinks; heating, resting and blending. Each of these processes are highlighted during the program with a small animation on the LED Screen.

Heating

The heating animation will appear in motion when the Soup Maker Compact is heating the contents of the Jug.

Blending

The blending animation will be displayed when the Blade is in use. When switching from heating to blending the Soup Maker Compact will make a single audible beep.

Resting

During the programs the Soup Maker Compact will occasionally 'rest,' at which point no animation will be shown. The timer on the LED Screen will continue to count down. This is normal.

Once the process is completed the Soup Maker Compact will beep for 60 seconds and the screen will display the 'completed' icon.

Completed

When completed, your Soup Maker Compact will show  on the LED Screen.

The Benefits Of Homemade Soup

Homemade soup tastes great, costs so little and is a healthy, sustaining meal.

Batch it!

Batch cooking is great because it allows you to cook up a batch of wholesome food and pack it away in meal-sized portions that can be refrigerated or frozen, locking away all the taste and nutrients ready to enjoy later in the week.

Scratch it!

Scratch cooking is the best way to prepare wholesome food that the whole family loves. It gives you complete control over the food you eat, because it involves cooking from the most basic ingredients and helps you to avoid all the preservatives, flavourings and other additives found in processed foods.

Don't waste it!

In the UK we waste up to 8.3 million tonnes of food every year, most of which could have been eaten. Whether it is cooked chicken from Sunday lunch or a tomato tucked away at the back of the fridge, you can always rustle-up a fantastic homemade soup recipe using leftover food that might normally go to waste.

Soup nutrition

Homemade soup couldn't be better for you, and depending on the recipe can provide a full range of nutrients including vitamins, minerals, carbohydrate and fibre. Best of all, homemade soup is simply delicious!

What Makes Your Compact Soup Maker So Special?

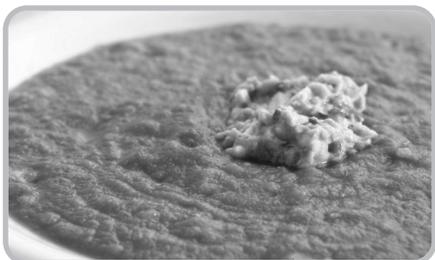
Works in a flash!

Making fresh homemade soup in the comfort of your own kitchen couldn't be quicker when using your Soup Maker. All you have to do is prepare your selected ingredients, transfer them into your Soup Maker Compact and select your required style of soup – smooth or chunky. The smooth soup program blends and gently cooks the soup in 19 minutes. The chunky soup program takes just 26 minutes before it's ready to enjoy!

Space saver

We know that space is a valuable commodity in your kitchen. Your Soup Maker Compact is a compact size with a simple design so it fits easily on any worktop space.

Recipes



We have developed 10 recipes for you to use in your new Soup Maker, from rich hearty soups to refreshing smoothies.

The Chunky Setting **(11)** only cooks the ingredients, it will not chop them. If after cooking, the soup is a little too chunky for your taste, you can use the Blend Setting **(13)** to help break down some of the chunks.

To access this function, you will need to unplug your Soup Maker Compact then replug back into the mains. This resets the Soup Maker, allowing you to select the Blend Setting with the Mode Button **(15)**. When highlighted, press and hold the Start/Stop Button **(16)** to blend the contents of the Jug.

The recipes have been developed to fit within the minimum and maximum working levels of the Soup Maker Compact (800ml - 1L).

Basic Vegetable Soup

Preparation time: 5 minutes

Cooking time: 19 minutes

Setting: Smooth

Serves: 2-3

Ingredients:

- 130g potato, peeled and diced
- 130g leek, washed and sliced
- 100g carrot, peeled and diced
- 100g onion, peeled and diced
- 2 vegetable stock cubes
- 500ml cold water (to max mark)

Method:

- 1 Fill the soup maker to the minimum mark with the prepared vegetables.
- 2 Add the stock cubes and fill to the max mark with water.
- 3 Select smooth setting.

Roast Tomato and Basil Soup

Preparation time: 30 minutes

Cooking time: 19 minutes

Setting: Smooth

Serves: 2-3

Ingredients:

- 400g very ripe tomatoes, cut in half
- 130g red onion cut into wedges
- 2 garlic cloves
- 2 tsp olive oil
- 2 tsp balsamic vinegar
- Salt and ground black pepper
- 600ml hot chicken stock
- 1½ tsp tomato puree
- ½ tsp brown sugar
- 5g fresh basil leaves

Method:

- 1 Pre-heat the oven to 200°C / Gas Mark 6.
- 2 Place the tomatoes skin side up into a roasting tin with the red onion and garlic. Drizzle over the olive oil, balsamic vinegar and season with salt and milled pepper. Roast for 20-30 minutes until softened and slightly charred.
- 3 Carefully place contents of the roasting tin into the Soup Maker pour in the chicken stock, add the tomato puree, brown sugar, fresh basil.
- 4 Select the Smooth setting. Once the soup is ready, season to taste and serve.

Butternut Squash, Chilli and Coconut Soup

Preparation time 15 minutes

Cooking time 26 minutes

Setting: Chunky

Serves 2-3

Ingredients:

- 1 tbsp olive oil
- 310g butternut squash, de-seeded, peeled and cut into small cubes
- 65g onion, finely chopped
- 2 garlic cloves, sliced
- ½ tsp ground cumin
- 6-12g red chilli, finely chopped, (seeds removed)
- ½ tsp fresh ginger, grated
- 500ml hot vegetable stock
- 125ml coconut milk
- Juice of ½ lime
- 5g fresh coriander, chopped
- Salt and pepper

Method:

- 1 In a large frying pan heat the olive oil and fry the butternut squash for 2-3 minutes, stirring every so often.
- 2 Add the onion, garlic, cumin and chilli, continue to cook for a further 5 minutes until the ingredients start to soften.
- 3 Transfer to the Soup Maker and add the remaining ingredients, mix ingredients together with a spoon or spatula to evenly distribute.
- 4 Place the Lid on the Jug and select the Chunky setting.
- 5 Once ready season to taste and serve. If you would prefer a smooth soup simply select the Blend setting then press and hold the Start/ Stop Button to blend until of the desired consistency. Resetting the control is required, see page 8.

French Style Pistou

Preparation time 15 minutes

Cooking time 26 minutes

Setting: Chunky

Serves 2-3

Ingredients:

- 100g courgette, finely diced
- 45g potato, finely diced
- 45g onion, finely chopped
- 30g carrot, finely diced
- 250g tinned chopped tomatoes
- 30g petit pois
- 20g spaghetti, broken into small pieces
- 30g French beans, cut into 1cm pieces
- Approx. 500ml hot vegetable stock
- 2 tsp tomato puree (mix into the stock)
- Salt and pepper

To Serve:

- Pesto
- Parmesan cheese

Method:

- 1 Place the soup ingredients into the Soup Maker. Season with salt and milled pepper and stir with a spoon or spatula.
- 2 Select the Chunky setting.
- 3 Serve straight away with a spoonful of pesto and freshly grated Parmesan cheese.

Really Quick and Easy Pea, Ham and Mint Soup

Preparation time 5 minutes

Cooking time 19 minutes

Setting: Smooth

Serves 2-3

Ingredients:

- 380g frozen peas
- 12g fresh mint, leaves only
- 140g quality cooked ham, chopped
- 70g potato, diced
- Approx. 500ml hot stock, made using a ham stock cube
- Salt and freshly milled black pepper
- 3 tsp olive oil
- 2 rounded tbsp crème fraiche

Method:

- 1 Place peas, mint, ham, potato into the Jug and stir. Add hot stock up to the maximum level and then select Smooth setting.
- 2 When ready, add the oil and crème fraiche and a little salt and pepper. Select the Blend setting then press and hold the Start/ Stop Button for 20 seconds. See page 8 to reset the Soup Maker.

Chinese Style Chicken and Sweetcorn Soup

Preparation time: 20 minutes

Cooking time: 26 minutes

Setting: Chunky

Serves: 2-3

Ingredients:

- 70g sweetcorn from the cob, or tinned (drained)
- 70g red onion, finely chopped
- 1 small garlic clove, crushed
- 100g cooked shredded chicken
- 70g button mushrooms, thinly sliced
- ¼ tsp fresh ginger, grated
- 1½ tsp soy sauce
- 10g spring onion, finely chopped
- 650ml hot chicken stock
- 35g fine egg noodles

Garnish:

- 5g red chilli deseeded and finely shredded
- 10g spring onions, finely chopped

Method:

- 1 Place the sweetcorn kernels, red onion, garlic, cooked chicken, mushrooms, ginger, soy sauce and spring onions into the Soup Maker Jug.
- 2 Add the stock up to the maximum mark and select the Chunky Setting.
- 3 Four minutes before the end of the program, add the fine noodles to the Jug and replace the Lid.
- 4 Divide the shredded chilli and chopped spring onion between the bowls, stir the soup then spoon it into the bowls and serve immediately.

Chicken and Mushroom Soup

Preparation time: 20 minutes

Cooking time: 19 minutes

Setting: Smooth

Serves: 2-3

Ingredients:

- 1 tbsp olive oil
- 70g onion, finely chopped
- ½ small garlic clove, crushed
- 150g button mushrooms, sliced
- 70g cooked chicken, shredded
- 7g fresh parsley leaves
- 75g potato, cubed
- 600ml chicken stock

Garnish:

- 40ml whipping cream

Method:

- 1 Using a large frying pan add the olive oil and fry the onion until soft, but not browned.
 - 2 Add the garlic and mushrooms and continue to cook until the mushrooms have softened.
 - 3 Transfer to the Soup Maker with the shredded chicken, parsley, potato and stock. Select the Smooth setting.
 - 4 Season to taste with salt and milled pepper and serve with a drizzle of cream.
- NOTE: Using fresh chicken stock will improve the flavour of the soup.
 - To make fresh chicken stock. Simply place a chicken carcass in a medium pan, cover with water, add a vegetable stock cube, 5 peppercorns and a bay leaf. Bring to the boil then simmer for 1 hour. Strain through a fine sieve or muslin cloth.

Raspberry Smoothie

Preparation time: 5 minutes

Mixing time: 2 minutes

Setting: Drinks

Ingredients:

- 600g low fat raspberry yogurt
- 200ml semi skimmed milk
- 200g raspberries (allow to thaw if frozen)

Method:

- 1 Place ingredients in the Soup maker and stir with a wooden spoon.
- 2 Select Drinks setting and serve immediately.

Strawberry and Pineapple Smoothie

Preparation time: 5 minutes

Mixing time: 2 minutes

Setting: Drinks

Ingredients:

- 275g strawberries
- 225g fresh pineapple, peeled
- 400g low fat strawberry yogurt
- 100ml semi skimmed milk
- 20g vanilla ice cream

Method:

- 1 Prepare and hull the strawberries, cut any large ones into quarters. Chop the pineapple into small chunks.
- 2 Place ingredients into the Soup Maker and stir.
- 3 Select Drinks setting and then serve immediately.

Chocolate Banana Smoothie

Preparation time: 10 minutes

Mixing time: 2 minutes

Setting: Drinks

Ingredients:

- 600g low fat vanilla yogurt
- 200ml semi skimmed milk
- 150g ripe bananas, peeled and sliced thinly
- 80g good quality dark chocolate

Method:

- 1 Melt the chocolate in either a microwave or over a pan of hot water.
- 2 Add the ingredients to the Soup Maker, adding the melted chocolate last. Stir with a wooden spoon.
- 3 Select Drinks setting and then serve immediately.

Any Questions?

If you have any questions about the use of your Soup Maker, check the list below where we have answered some of the more common frequently-asked-questions (FAQ's). If you require further help, please contact our Helpline: 0344 871 0944.

Does the heating function work when I remove the lid?

No. Removing the lid cuts the power to the unit for maximum safety. The heating function only activates when you have placed on the lid and selected either smooth or chunky soup programs.

Can I remove the lid mid-cycle?

Yes, to add ingredients or seasoning if required. See 'Add It' on page 6 for more information.

Can I use my Compact Soup Maker to make anything other than soup or smoothies?

No. The available programs are set to make perfect soup and drinks from scratch. Follow the recipes and adapt them to your own taste.

Can I use uncooked meat in soup recipes made in my Soup Maker?

You should first cook meat separately before transferring into your Soup Maker Compact with additional ingredients from your recipe, as the Soup Maker Compact is only designed to gently heat the soup which is not sufficient for cooking raw meat.

What is the capacity of my Soup Maker?

The capacity of your Soup Maker Compact is 1L. Ensure you do not fill your Soup Maker Compact above the MAX line, otherwise the overflow detector will cut the power to the Blade (9) and the LED screen (14) will display 'E1'. If this happens, simply remove some of your ingredients so the MAX fill mark is not exceeded and wipe clean the Over Fill Sensor (7) on the Lid (3). Ensure your ingredients (including liquid) are above the MIN line, failure to do this will impair the blending function.

Can I change the times on the smooth and chunky soup settings?

No. The times for these settings are preset.

Can I reheat soup I have already made, or reheat tinned/carton soup?

No. The programs are set to make perfect soup from scratch. The soup could burn to the base of the element causing damage to the product.

What if my Soup Maker Compact stops working?

Your Soup Maker Compact is fitted with a safety thermostat, which cuts the power and stops the product from working to prevent overheating if it is used continuously on 3 or more cycles. If this happens, remove any food from the jug and allow the Soup Maker Compact to cool for 30 minutes and you can continue making your soup.

If the blend function is used continuously for more than 20 seconds a safety cut out will cut the power to prevent overheating. When this happens wait for 10 seconds before reusing the blend function.

If the error code E1 appears on screen, the jug has been overfilled, removed some ingredients until the level is between the Max & Min mark.

Can I make cold soups like Gazpacho in my Soup Maker?

Yes, but you will first need to cook the soup using either the chunky or smooth soup setting. Then simply allow to cool or refrigerate before enjoying.

What if food burns on the base of my Soup Maker?

Due to the starch and sugars present in some foods, a slight burning may occur if they are placed in direct contact with the inside base of the jug. To prevent this, add half a cup of water or stock to the Soup Maker Compact before placing in any solid ingredients. Then top up with the remaining liquid specified in your recipe.

A Dream To Clean

The Soup Maker Compact is not dishwasher safe, but it is simple and easy to clean. After use, simply wash the Motor Housing (8) and Blade (9) with warm water, and wipe with a sponge. **DO NOT** immerse in water. The inside of the Soup Maker Compact Jug (4) can also be cleaned with warm soapy water and a sponge. If food is burned on, allow to soak and then wipe away with a sponge. Wipe the outside of the appliance with a soft, damp cloth, then dry.

Certain food types can burn if in contact with the base heating element. If this happens, fill the Soup Maker Compact with hot soapy water and allow to soak for 15 minutes. Any burnt on food can then easily be removed with a coarse sponge cleaning pad. Do not use a metal scouring pad as this will scratch the base.



After cleaning, dry all parts thoroughly.

WARNING: DO NOT immerse the lid or jug in water, as they contain electrical components that can be damaged by water. Do not allow water to get onto the electrical connections. Dry thoroughly before use.

Contact Us

Helpline

If you are having a problem with your appliance, please call our Helpline, as we are more likely to be able to help than the store you purchased the item from.

Please have the product name, model number and serial number to hand when you call to help us deal with your enquiry quicker.

UK Helpline: 0344 871 0944

IRE Helpline: 1800 409 119

Spares: 0344 873 0710

Talk To Us

If you have any questions or comments, or want some great tips or recipe ideas to help you get the most out of your products, join us online:

Blog: www.morphyrichards.co.uk/blog

Facebook: www.facebook.com/morphyrichardsuk

Twitter: @loveyourmorphy

Website: www.morphyrichards.com

FP501021 MUK Rev 2 04/18

Registering your 2 year guarantee

Your standard one year guarantee is extended for an additional 12 months when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 1 year. To validate your 2 year guarantee register with us online at

www.morphyrichards.co.uk

Or call our customer registration line

UK 0344 871 0242

IRE 1800 409 119

N.B. Each qualifying product needs to be registered with Morphy Richards individually.

Please note that the 2 year guarantee is only available in the UK and Ireland. Please refer to the one year guarantee for more information.

Your 1 year guarantee

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 12 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 1 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 1 year guarantee, the appliance must have been used according to the instructions supplied. For example, crumb trays should have been emptied regularly.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
 - 2 The appliance has been used on a voltage supply other than that stamped on the products.
 - 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
 - 4 The appliance has been used for hire purposes or non domestic use.
 - 5 The appliance is second hand.
 - 6 Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion
 - 7 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.
 - 8 Batteries and damage from leakage are not covered by the guarantee.
- This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

Disclaimer

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.



For electrical products sold within the European Community. At the end of the electrical products useful life, it should not be disposed of with household waste.

Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country

**IF YOU ARE HAVING A PROBLEM
WITH ONE OF OUR PRODUCTS, CALL
OUR HELPLINE:**

**UK: 0344 871 0944
EIRE: 1800 409 119
SPARES: 0344 873 0710**

morphyrichards

The After Sales Division
Morphy Richards Ltd
Mexborough, South Yorkshire,
England, S64 8AJ

Helplines (office hours)
UK 0344 871 0944
Spare Parts 0344 873 0710
Republic of Ireland 1800 409 119
www.morphyrichards.com

